

Regent

PORTO MONTENEGRO



Wedding menus

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Selection of canapes

SAVORY

Beef cheek, beet root puree, broccoli concasse
Octopus confit salad with preserved lemon, olives and feta cheese
Mushroom and cheese profiteroles
Mozzarella mousse, tomatoes, basil emulsion, balsamic fluid gel
Tuna tartar, wasabi mayonnaise, sesame seeds, nori seaweed
Assorted seafood sushi with soy fluid gel and nori
Warm cod cakes with roasted tomato relish
Blue Chees and parsley croquettes with oranges candied
Smoked salmon, crème fraiche, garden dill & capers, rye bread
Fig confit, gorgonzola cheese & Navel orange preserves
Roast beef, whole grain mustard parfait & onion marmalade
Fry Shrimps in tempura, homemade tartar sauce
Grilled prawns, romesco sauce, white bean cassoulet
Organic chicken skewers, lemongrass and turmeric marinade, mango relish
Proscuitto, rock melon, camembert cheese, ba

SWEET

Mini Opera slice
French Chocolate macaron
Brownie with gunaja cream
Mini lemon meringue tart
Chocolate rum truffles
Mini Mix berry tart
Mixed nut slice
Creme de pot
Vanilla pate choux
Mini sacher cake

€ 3,50

+ 10% service charge per piece





Menu 1

CARPACCIO

Beef carpaccio, sautéed porcini mushrooms, quail egg, beetroot powder, garlic & Dijon pudding, veal leg jus

or

TUNA

Seared yellow fin tuna loin with caramelized eggplant, quail egg, roasted Brussel sprouts, toasted peanuts, smoked lemon aioli, reduction of soya and veal

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## VEAL

Sous vide veal medallion wrapped in smoked pancetta with potato galette, glazed asparagus and onion marmalade

or

## RED SNAPPER

Red snapper with prawn butter au gratin and cannelloni of eggplant caponata, and lemon basil emulsion

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CHOCOLATE & MANGO

Dark chocolate pliable ganache, caramelized popcorn, chocolate crumble and mango Passion sorbet

€ 55,--

+ 10% service charge





Menu 2

SCALLOP

Atlantic scallop carpaccio with almond cream and grapes, salmon roe and truffle vinaigrette

or

FOIE GRAS

Terrine of foie gras with confit figs, Granny smith apple sorbet, fennel relish and brioche crumbs

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## OYSTERS

Fresh oysters, cucumber capellini, almond and green grapes sasa, shallot and sherry vinegar confit

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RAVIOLI

Prawn and mascarpone ravioli with sautéed red cabbage, brown butter sauce

or

PUMPKIN

Pumpkin gnocchi with pancetta textures, wilted Swiss chard and grana Padano crisps

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## COD

Cod and potato mousseline cake, summer green pea emulsion, warm pickled porcini mushroom and asparagus salad, smoked mussels mayonnaise

or

## Beef

Slow cooked beef glaze on brown butter with fresh thyme, mushrooms duxelles, creamy polenta with rosemary, glazed carrot with organic honey and thyme

€ 65,--

+ 10% service charge





# Menu 3

## POACHED PEACHES (V)

Red wine poached peaches with goat cheese mousse and walnuts, Dijon mustard and honey balsamic fluid gel

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LOBSTER

Canadian lobster rilletes, basil emulsion, smoked lemon aioli, crispy fennel

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## SCALLOPS

Atlantic scallops on onion tarte tatin with confit tomatoes and grana padano crumbs, pickled anchovy emulsion and smoked pancetta flakes

or

## PUMPKIN

Pumpkin gnocchi with pancetta textures, wilted Swiss chard and grana Padano crisps

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LASAGNE OF LANGOUSTINE

Poached Langoustine, broccoli, crispy Pig's skin, truffle sauce, olive oil lasagna pasta

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## VEAL

Veal loin with mushroom pâté and chard, orange compote, pumpkin dumpling and brown butter cream

or

## LAMB

Slow cooked lamb chops, onion & thyme sauce, braised baby onions with cucumber salad, glazed young potato

or

## SEA BREAM

Butter roasted wild sea bream with Champagne beurre blanc, spinach cream and potato croquets

€ 90,--  
+ 10% service charge

